

soup

POTATO-BACON SOUP 9
crème fraiche, chives

THE STAND BY 10
cup of soup, pressed la farine baguette grilled cheese, lotsa good feelings

sandwiches

ROAST BEEF 15
emmenthaler, tomato, watercress, balsamic caramelized onions
horseradish-mustard aioli, acme deli roll

FENNEL SEARED AHI TUNA 14
soft boiled egg, pea shoots, corn-sweet pepper relish,
green goddess aioli, acme deli roll

THE BALLS 14
niman ranch beef-pork meatballs, provolone, grana padano, la farine baguette

FRIED PORK BELLY 13
cumin carrot, kohlrabi, jalapeño, cilantro, scallions, avocado,
fried garlic-chili mayo, acme torpedo roll

ROSEMARY TURKEY PANINI 13
bacon rillettes, provolone, fontina, green apple compote, acme deli roll

SPICY HOG 12
pulled pork, southie slaw, pickled jalapeño, lime aioli, acme bun

GRILLED DELTA ASPARAGUS & D'STEFANO BURRATA 12
arugula, calabrian chili, confit garlic, niçoise aioli, acme deli roll

salads

FRIED CHICKEN & ROMAINE SALAD 14
black beans, pickled onions, cotija cheese, crispy tortilla strips
avocado-cilantro vinaigrette

POACHED EGG & BACON SALAD 13
romaine, frisée, couscous, radish, scallion, truffle vinaigrette

WILD ARUGULA SALAD 9
comice pears, watermelon radish, candied pecans,
pt. reyes blue cheese, pear vinaigrette

sweets

ALMOND CHOCOLATE TORTE 7
sour cherry compote, vanilla whipped cream

THE ICE CREAM SANDWICH 7
strawberry-rhubarb ice cream between two snickerdoodle cookies

DULCE DE TRES LECHES CAKE 6
blueberry compote, dulce de leche frosting

the tap gl/500ml

GRÜNER VELTLINER 8 / 20
stefan pratsch, niederösterreich-austria, 2015

“ROSÉ EL SOLA D’EN POL” 9
garnatxa negra-syrah rosé, xavier clua, terra alta-catalonia, 2018

MALBEC 8.50 / 21
domaine bousquet, “reserve”, argentina, 2016

“PATELIN DE TABLAS ROUGE” 9.50 / 23
red rhone varietal blend, tablas creek vineyard, paso robles, 2016

NORTH COAST “SCRIMSHAW” PILSNER STYLE 6

FACTION BREWING CO. SUMMER IPA 6